Fried Honeycakes

Anon

Magical: Fairy Folk Fritters

Druidic: Dyrad's Delight

These small cakes are not unlike those made on the night before Beltane by women around the turn of the century. These cakes were left in the garden to please fairy vistors.

- 1/2 cup sweet white wine
- 1 egg
- 2/3 cup flour
- 1/8 teaspoon cinnamon
- 1/8 teaspoon salt
- 2 tablespoon sugar
- 1 cup honey
- 1/8 teaspoon nutmeg
- Oil for frying

Beat the wine and egg in a medium bowl. Combine the flour, cinnamon, salt and sugar in a small bowl. Stir into the egg misture. Let stand 30 minutes.

Combine the honey and nutmeg ina small bowl. Heat 1/2-inch of the oil in a frying pan until hot but no smoking. Drop the batter into the oil 1 tablespoon at a time; fry until golden brown. Drain on paper towels. Dip into the honey.

Yield: 1 1/2 dozen

Magical Atrributes: Kinship with the Cevie and Faery world.

Celebrations: May Day, Lammas, Day of the Dryads.

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